

We claim:

1           1. A method of flavoring sake with fresh produce  
2 comprising the steps of:  
3           contacting a quantity of sake with a quantity of finely divided  
4           fresh produce to form a produce sake mixture;  
5           aging the produce sake mixture at a reduced temperature for a  
6           predetermined time;  
7           separating the aged produce sake mixture into a raw flavored  
8           sake and insoluble material;  
9           subjecting the raw flavored sake to a rapid Pasteurization  
10           process to produce Pasteurized flavored sake;  
11           adding a preservative to produce fully stabilized flavored sake.

1           2. The method according to Claim 1, wherein the reduced  
2 temperature is between 33° F and 50° F.

1           3. The method according to Claim 1, wherein the rapid  
2 Pasteurization process is selected from the group consisting of flash  
3 Pasteurization and tunnel Pasteurization.

1           4. The method according to Claim 1, wherein the produce is  
2 selected from the group consisting of fruit, vegetables, herbs and spices.

1                       5. The method according to Claim 1, wherein the  
2 preservative is selected from the group consisting of sulfur dioxide, sodium  
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium  
4 benzoate and sodium benzoate.

1                         6. The method according to Claim 5, wherein the  
2 preservative further includes a material selected from the group consisting of  
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,  
4 malic acid and malic acid derivatives.

1                   7. 1. A method of flavoring sake with whole produce

2 concentrate comprising the steps of:

3                   contacting a quantity of sake with a quantity of whole produce

4                   concentrate;

5                   blending the whole produce concentrate and the sake to form a

6                   produce sake mixture;

7                   subjecting the produce sake mixture to a rapid Pasteurization

8                   process to produce Pasteurized flavored sake; and

9                   adding a preservative to the Pasteurized flavored sake to

10                  produce fully stabilized flavored sake.

1               8.     The method according to Claim 7, wherein at least one of  
2     the steps of contacting and blending is carried out at a reduced temperature.

3               9.     The method according to Claim 8, wherein the reduced  
4     temperature is between 33° F and 50° F.

1               10.   The method of Claim 7 further comprising the step of  
2     separating insoluble material from the produce sake mixture prior to the step  
3     of subjecting to a rapid Pasteurization process.

1               11.   The method according to Claim 10, wherein at least one  
2     of the steps is carried out at a reduced temperature.

1               12.   The method according to Claim 11, wherein the reduced  
2     temperature is between 33° F and 50° F.

1               13.   The method according to Claim 7, wherein the produce  
2     concentrate is selected from the group consisting of fruit concentrate,  
3     vegetable concentrate, herb concentrate and spice concentrate.

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1               14. The method according to Claim 7, wherein the  
2 preservative is selected from the group consisting of sulfur dioxide, sodium  
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium  
4 benzoate and sodium benzoate.

1               15. The method according to Claim 14, wherein the  
2 preservative further includes a material selected from the group consisting of  
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,  
4 malic acid and malic acid derivatives.

1               16. The method according to Claim 7, wherein the rapid  
2 Pasteurization process is selected from the group consisting of flash  
3 Pasteurization and tunnel Pasteurization.

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